

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage & peppercorns	DRUNKEN GOAT Murcia Goat's milk, aged 78 days, mild and Buttery	JAMÓN MANGALICA 14 Segovia Cured Hungarian pig
SORIA United States Dry-cured pork sausage, smoky & garlicky	SPECK Alto Adige, Italy Lightly smoked, dry-cured ham	CABRA ROMERO Murcia Goat's milk cheese coated in rosemary	IBÉRICO CHORIZO 10 Iberian Peninsula Dry cured sausage made from Spanish Ibérico pork
FUET Catalonia Dry-cured pork sausage	6-MONTH AGED MANCHEGO La Mancha Soft, cured, sheep's milk, sharp & piquant	SMOKIN' GOAT Islas Canarias Pasteurized Semi-Soft goat cheese	MAXORATA CURADO 8 Islas Canarias Semi-soft goats milk, coated in Pimentón
CHORIZO PICANTE La Rioja Smoky, spicy dry-cured sausage	GARROTXA Catalonia Semi-hard goat's cheese, herbaceous & nutty	SAN SIMÓN Galicia Smoked cow's milk, creamy & buttery	APERITIVO BOARD 26 An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Marinated Mahón, Marcona Almonds

TAPAS

MARINATED OLIVES 5 Pickled Vegetables, Garlic, Citrus, Thyme	HAMACHI CRUDO 14.5 Pickled Radish, EVOO
EGGPLANT CAPONATA 5.5 Basil, Parsley, Chili Flakes	GAMBAS AL AJILLO 9.5 Arbol Chili, Olive Oil, Garlic
BOQUERONES 6.5 Parsley, Garlic	SEARED SCALLOPS 18.5 Piquillo Pepper Purée, Chive Oil
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
PAN CON TOMATE 5 Garlic, Sea Salt	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
BLISTERED SHISHITOS 8.5 Lime, Salt	SMOKED CHICKEN THIGH 9.5 House-Made Harissa, Lemon
SEARED ZUCCHINI 8 Red Chimichurri	BACON WRAPPED DATES 8 Valdeón Mousse
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	TROUT A LA PLANCHA* 13.5 Salsa Verde
PIQUILLO PEPPER HUMMUS 9 Olive Oil, Pita	TRUFFLED BIKINI 9 Jamón Serrano, San Simón
QUESO A LA PLANCHA 7.5 Honey, Pimentón	GRILLED HANGER STEAK* 11.5 Truffle Vinaigrette
CHARRED ROMANO BEANS 9.5 Almond Romesco	CHULETA 8 Boneless Pork Chop, Cherry Pepper Chimichurri
HONEY WHIPPED SHEEP'S CHEESE 8.5 Pimentón, Toasted Pita	STEAK PAILLARD* 14.5 Crispy Potatoes, Pepper Vinaigrette
POTATO TORTILLA 7 Chive Sour Cream	SEARED MORCILLA 8 Almond Romesco
CHILLED HARICOT VERTS 8.5 Citrus Aioli, Pimentón	PORK BELLY A LA PLANCHA 10.5 Red Chimichurri
ROASTED CHAMPIÑONES 11 Garlic, Scallions	ALBONDIGAS 9.5 Spiced Meatballs in Jamon-Tomato Sauce
CORN CAZUELA 8 Fava Beans, Garlic Aioli	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	HEIRLOOM TOMATO 9.5 Lemon Vinaigrette, Onions
ROASTED BEETS 8 Black Pepper Marscapone, Sherry Vinaigrette, Arugula	

LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 28.5 Cauliflower
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half / full / double

PARILLADA BARCELONA* 31 / 62 / 108 New York Strip, Pork Chop, Chicken, Lamb	PAELLA VERDURAS 18 / 36 / 64 Summer Squash, Roasted Red Pepper, Romano Beans, Garlic Aioli
PAELLA SALVAJE 28 / 56 / 98 Pork Loin, Pork Belly, Chorizo, Chickpeas	PAELLA MARISCOS 28 / 56 / 98 Prawns, Clams, PEI Mussels, Calamari

DESSERTS

FLAN CATALÁN 7	OLIVE OIL CAKE 9 Sea Salt
BURNT BASQUE CHEESECAKE 9 Blueberry Preserves	WARM FLOURLESS CHOCOLATE CAKE 9 Coffee Anglaise, Almond Crumble
CREPAS WITH SEASONAL FRUIT 8 Strawberries, Citrus Cream, Pistachios	VILLA DOLCE GELATO & SORBET 5 Chef Selection

EXECUTIVE SOUS CHEF NATHAN LECOUNT | SOUS CHEF CESAR LUGARO

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.25	10.5	42
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Mestizaje, Mustiguillo, El Terreraza, Spain	<i>Merseguera, Malvasia</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 Capitulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5	10	40
2020 L'Alpage, Mont-Sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Airén, Malvar</i>	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bodegas Lanzaga, LZ, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romantica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Azul y Garanza, Navarra, Spain (L)	<i>Tempranillo</i>	5.25	10.5	48
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	5.25	10.5	42
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Bodegas Ponce, Clos Lojen, Machuela, Spain	<i>Bobal</i>	5.25	10.5	42
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2016 Fontes Cunha, 'Mondeco', Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.



COCKTAILS

BEEES & BAYS (No ABV*) 6
Lime, Salted Honey Syrup, Cardamom, Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 12
Chamomile Infused Mell Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Redemption Rye, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Berto Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring **Hayman's London Dry Gin** 14.5

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Sao Joao Brut Rosé, Lillet Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

BEER

DRAFT 7oz 14oz
Avery Brewing, White Rascal - CO 3.25 6.5
Epic Brewing, Lunar Transit IPA - CO 3.75 7.5
Great Divide, Titan IPA - CO 3.75 7.5
Ratio Beerworks, Domestica - CO 3 6

BOTTLES & CANS
Clausthaler Dry-Hopped, Non-Alcoholic - Germany 5.5
Upslope, Craft Lager - CO 7.5
Dry Dock, Apricot Blonde - CO 7.5
Epic Brewing, Tart 'n Juicy Sour IPA - CO 8.5
Bootstrap, Insane Rush IPA - CO 7.5
Peroni, Lager - Italy 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Odell Brewing, Sippin Pretty Fruited Sour - CO 7
Ska Brewing, Modus Hoperandi - CO 7
Odell, Myrcenary Double IPA - CO 9
Left Hand, Milk Stout - CO 7
Mareduous, Tripel - Belgium 13
Bull & Bush, Big Ben Brown Ale - CO 14.5
Great Divide, Yeti Imperial Stout - CO 9

CIDERS
Stem Ciders, Off-Dry - CO 8.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 36
Pomarina Brut Sidra (750mL) - Spain 42